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JULY 2013

#75

FREE

SUMMER TRIPLE FEATURE

Summer Gourmet 2013

Best Bowls of Spicy Ramen

The Rise of the NJ Food Scene

SPECIAL INTERVIEW

Ken Suzuki

Owner, KEN'S DINING ROOM, NEW JERSEY



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Hotel Plaza
www.hotelplaza.com

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Publisher/Publisher

Wanda Smith

Editor-in-Chief

Benito Kameoka

Writer

Lisa Brown

Susan Kameoka

Mary Kameoka

Mike Smith

Dany Smith

Waka Tokyo

Photo/Photo

Susan F. Smith

Art Director

Atsuko Kameoka

Sales Manager

Benito Kameoka

Sales Representative

Mike Smith

Sales Representative

Atsuko Kameoka

Executive Producer

Wanda Smith

Publisher's Agent: Paul H. Lee
4711 Avenue B, 3rd Fl.
New York, NY 10025-7532
TEL: 212-401-9578
FAX: 212-401-9580
www.chopsticksny.com
The Advertising Info:
TEL: 212-401-9578
E-mail: info@chopsticksny.com
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Presented by The Next Japan
Inc. page 91-97 Japan





"All the skills I have today were born from the mistakes I made then."

—KEN SUZUKI

Whether it's ramen, sushi, izumi, teriyaki, yakitori or donburi, Japanese cuisine is becoming so accepted by Americans that it's joining their food culture. Accordingly, vegetables unique to Japanese cuisine such as yuzu citrus and shiso leaves are also becoming more and more visible in restaurants in the U.S., with even non-Japanese chefs using Japanese vegetables to accentuate their dishes. At the same time, consumers are more concerned of the safety, traceability and health of vegetables and try to bring organically grown produce to their tables. As a producer of organic Japanese vegetables, Suzuki Farm fulfills these two trends and it's now a brand name of high quality, safe and tasty Japanese vegetables. Mr. Ken Suzuki, founder of the Suzuki Farm, talked with *Chopsticks NY* about the path to achieving his current success.



Would you explain "Japanese vegetables" for American readers who might not have much knowledge of what their special characteristics are?

There are many vegetables which are unique to Japan, such as hana yasu, shiso, daikon radish, edamame, kamotaro, mizuna and myoga. Also, there are many types of carrots, peppers and cucumbers that have been developed in Japan and they tend to be delicate and juicy. These characteristics of being delicate and juicy were created in accordance with Japanese food culture and Japanese people's palate. For example, the flesh of peppers is thin and has a bold, better taste. On the other hand, the development of many American vegetables places importance on marketing, meaning it is better if they are long lasting, big and you can eat a lot of them. So the same peppers here would have thicker skin and be larger, but less flavorful.

What kind of Japanese vegetables do you grow at Suzuki Farm, and which ones are popular?

Some popular vegetables are daikon radish, kamotaro, and cabbage. Each vegetable has its own high season and the flavor varies depending on the season. In the summer we sell a lot of mizuna (bitter greens), cucumbers, mini tomatoes, Makahoepe, myoga, oshi, peppers and shishito peppers. There are many times when restaurants ask for special vegetables such as mizuna, Kamotaro, mizuna, shishito, shiso, kabocha, fennel shiso, ari and kamotaro.

What was your motivation for wanting to make Japanese vegetables?

I originally came to America to support my wife who was



mines the sex of chicks. I was sent to Delaware in this capacity, but after working there for five years, the demand had declined. Around that time I was thinking about what else I could do, and I heard a Japanese food retailer say, "Japanese vegetables are expensive and their quality is poor." When I heard this I thought, "In that case, I'll try to make them myself!" That was almost 30 years ago.

In the beginning, it was failure after failure. Even though I primarily studied agriculture in high school, my focus there was on dairy farming. So I was a complete amateur in terms of making vegetables, and I essentially started at zero. I borrowed some land, but didn't even know what I should grow. At first, I ordered some seeds from Japan and tried to make Japanese pumpkins and cucumbers, but I had no particular direction or specific purpose. It was really a cycle of trial and error, and all the skills I have today were born from the mistakes I made there. Because I overcame those failures and accumulated know-how, I would say I am confident in growing vegetables in my own way.

When did you start incorporating organic farming methods? What is difficult about growing organic vegetables?

About nine years ago I began using an organic farming method that employs plant extracts to produce vegetables that everyone can feel safe eating. Before that I had noticed that I got a fever and became sick after a day of work in the field, and I began to think more about the influence of the pesticides I was using. At exactly the same time, people became more health conscious and were starting to have interest in pesticide-free crops. I re-read a book that I had bought a while back sitting in the corner of my bookshelf, which talked about using plant extracts instead of pesticides as a farming method. Among such extracts, some are harmless to vegetables but are able to repel bugs and are immune to diseases. In other words, these extracts have respective powers of resistance to specific bugs and diseases. Therefore, spraying such plant extracts on vegetables is effective in growing them organically. I tried this method for four years while adding my own ideas, and in the fifth year I got to the point where I was able to say it was working. However, it's not enough to say it's perfect. I don't think I will ever reach the point of total satisfaction, even if I study this method until I die. Recently restaurants have been serving lots

of micro vegetables. Can you tell us about recent trends in terms of the demand for vegetables?

Certainly the demand for micro greens is increasing, and vegetables for salad use still strong in popularity. America has a really strong salad culture that suits vegetables.

Currently more and more New Yorkers are becoming conscious of their health, diets and lifestyles. Could you suggest some ways to successfully incorporate vegetables into their diets?

I recommend that New Yorkers grow vegetables at home gardens or planters. The kind of soil and fertilizer you use when you grow your vegetables has a great effect on their taste, ultimately changing their deliciousness. How much you care for your vegetables also comes into play. I'll give you an example. The other day we had a volunteer group come to Suzuki Farms and they ate garden-fresh korembana after working. Their reaction was, "We have never had anything like good!" They eagerly ate the korembana as it was, without anything on it. Vegetables will lose their taste six hours after being harvested so they are at their best when they are garden-fresh.

So I would suggest that people grow vegetables by themselves to enjoy their fresh, true flavors. That is the trick to becoming a vegetable lover.

Where can you buy vegetables from Suzuki Farms?

You can buy them at Japanese supermarkets like Don Quijote, Matsuya Marketplace and Daiso, as well as online.

—Interview by Noriko Komuro
Translated by Stacy Smith

Ken Suzuki

Born in Aichi Prefecture, Suzuki was admitted to a children's training boarding school after graduating from an agricultural high school. After receiving his qualification as an 1813 lb. Suzuki was sent to Delaware for 2 years. In 1974, he was sent to Delaware as a children's worker. He started farming on the side for almost three years before founding Suzuki Farms LLC in 2003.
www.honoyesai.com

SUZUKI FARMS' JAPANESE VEGETABLES



Japanese eggplant



Korean eggplant



Shiso leaves



Echimame

Where to buy Suzuki Farms' Japanese vegetables

Daiso
627 Manassas Ave., White Plains, NY 10606
TEL: 914-984-6726
www.daiso-usa.com

Matsuya
(Midtown East)
1515 47th St., New York, NY 10017
TEL: 212-317-4525
www.matsuya.us

Midtown Marketplace
305 West 30th St., New York, NY 10018
TEL: 212-317-6713
www.midtown.com

Suzuki Farms' website
www.honoyesai.com



All things new from stores, products, services to events

BEAUTY

ARSOA's Sunscreen Series U.S. Debut

rave reviews from Japanese female clientele, a group notably particular about their skin care.

This July ARSOA brings the U.S. its Liveact's Sunscreen Series, a line of makeup products focused on skin care. The SPF-15 Moist Lipid Foundation utilizes ARSOA's proprietary nature-based components to create an evenly applied light touch that doesn't burden the skin. With a Protection Grade of PA+, it also protects skin's natural strength while shielding it from the sun's harmful UV rays. The SP Preparation takes it a step further with SPF-22 and PA++ Thanks to its Gent Pink color, it has a light finish that makes it appealing to those who aren't fans of heavy foundation. There is no need for reapplication throughout the day as it has staying power. Why not try it for yourself to experience ARSOA's environmentally friendly products and the true unadorned natural beauty that they can provide?

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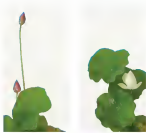
ART

New Japanese Crafts at the Highest Level

"It was wonderful to have a window for showcasing their amazing crafts to the public in the Chelsea location—we tended to get more attention nationally and even worldwide though and we've decided to meet more people in art shows and establish in-depth relations with collectors and new customers from all over the world," explains Ms. Shoko Aino, director of Ippodo. In conjunction with the Ippodo Gallery in Tokyo, the New York branch eagerly seeks out and promotes Japanese artisans who are relatively new overseas such as Takashi Tanioka, photographer; Shinya Yamamura, lacquerware artist; and Yoko Hayama, ceramic artist. Ippodo New York is gradually establishing a foundation in the art world. Art savvy New Yorkers will want to keep an eye on Ippodo.

Ippodo New York TEL: 712-687-4850 | www.ippodogallery.com

Nestled in the heart of Chelsea's art world in a Zen-like space that included a unique tea ceremony space, Ippodo Gallery introduced New Yorkers to fine art-crafts made by both young and established Japanese artists for nearly five years until its closing shortly after Hurricane Sandy. Recently Ippodo has reopened with a fresh approach and concept at its new location.



Portals to earthy paper and medicine in a scroll. Takashi Tanioka's photograph adds to the perfect blend of nature and traditional aesthetics, as well as the simplicity that Japanese artists imbue for

DRINK

Premium Japanese "Gyokuro" Tea French Style

Japanese green tea—in the U.S. market

Gyokuro translated as "pearl of dew" is the highest-graded category of leaf green tea and its fragrant, sweet, and smooth. Le Palais des Thés's version of gyokuro has a particularly deep aroma reminiscent of flowers blooming with morning dew. The founder of Le Palais des Thés, François-Xavier Delmas, has been tending the world's tea plantations for 27 years, forming long-lasting relationships with suppliers. Gyokuro Hikari—from Uji in Kyoto, mecca of premium tea—is one of his finds. To enjoy its elegant aroma and beautiful sweetness, brew it at a fairly low temperature (about 120°F) for about two and a half minutes.

Le Palais des Thés carries more than a hundred tea selections from around the world: all-natural Signature Flavored Teas, pure Single Estate Teas, and leaf-ol-infusions teas known as "Grand Grés." At its two New York stores, in SoHo and on the Upper West Side, every leaf tea is in a can that is color-coded according to its variety, region, and the categorical marbled above, allowing customers to find what they want easily. But, with the exquisite aroma of the tea of the day brewing in the store, just browsing Le Palais des Thés is a fun experience. The SoHo store also offers small-group tea classes on weekends: the Saturday class focuses on a specific type of tea (such as green, black, oolong, Grand Grés, etc.), and the Sunday class is an introduction to tea tasting. Private tea-tasting events are also available upon request.



Stored in a beautiful, water-decorated canister, the requested tea, Gyokuro Hikari, gets off its required steeping when the cup is topped, brewing it available for drinking it.



The SoHo location of Le Palais des Thés is nestled in a quiet spot between West Broadway and Thompson Street.

Le Palais des Thés
SoHo (160th St.), 30 West Broadway & Thompson St. New York, NY 10012 | TEL: 646-253-4055
Upper West Side (134th St.), 254th & 134th St. New York, NY 10021 | TEL: 646-364-1952
<http://www.lepalaisdesthes.com>

DRINK

Fresh, Flavorful and Aromatic Draft Sake

Freshly squeezed orange juice, freshly harvested potatoes, and freshly caught fish—fresh products have great taste profiles that even sophisticated restaurants cannot replicate. This is true for sake as well. Fresh sake, known as "nama sake," is



produced by skipping the pasteurization process. A handful of nama sake can be enjoyed in the U.S., but most of them are shipped all the way from Japan. Recently released by Sakura Sake USA Inc., the Onkei Ben Jinnin Ginja Draft "Ri" is brewed in California and brings the delicate "nama" flavor directly to your palate.

Ri is made with California rice, water in Berkeley and a type of koji yeast that produces a gorgeous aroma. By polishing the rice up to 50%, as high as designer does sake, brewing at a low temperature for a longer duration, and skipping the heat pasteurizing process before storage, Ri successfully develops an elegant aroma and fresh flavor in great harmony. Ri's slender, light blue bottle is also reminiscent of cool, fresh flavors, making it the perfect refreshment for easing into the summer heat.

Sakura Sake USA Inc. 708 Addison St., Berkeley, CA 94712
TEL: 916-545-6700 | www.sakurasake.com

BOOK

Encyclopedia of Japanese Martial Arts

parts in Japanese martial arts, well fill in these blanks by presenting over 4,000 entries in an A-Z format.

In the preface of this book, Hall writes that Japan's warrior culture contains a "rich legacy of historical, social, religious and martial elements." To demystify this complicated tangle of components, he defines and explores terms on hundreds of classical martial arts school. He elaborates on over 50 detailed lineages of these schools, over 300 combative systems, arms and armor, the martial martial arts, and the roles played by Buddhism, Taoism, Shintoism and Shugendo in shaping the values and actions of Japanese warriors. With charts, photographs and illustrations of martial accoutrements, historical figures, rare documents and martial posture, the *Encyclopedia of Japanese Martial Arts* will be a great reference for both beginning and advanced students of the martial arts, as well as for scholars, and anyone with an interest in Japan.

Kodansha USA, 451 Park Avenue South, New York, NY 10013 | www.kodanshausa.com

NATORI Revamped

NATORI has always been known for its home style cooking and warm atmosphere, and there are many regulars who come here seeking these comforting aspects. It has been around for the last 27 years, but a recent change in ownership has led to new drinks and dishes that both preserve its tradition and work to reshape it. The restaurant's previous atmosphere will be maintained in its new incarnation, and old favorites from the menu will be kept while its selection will be enhanced in order to both value the old generation of customers and cultivate new ones.



COUPON

Natori is offering a special deal to Chesapeake NY readers. Bring this coupon to get a free our most selling item, "Gomo An", watermelon with sesame sauce, \$1.50 worth.

NATORI's 3 New Heavy Hitters!



NEW

Modern Okonomiyaki (Osaka-style)

A fairly Osaka-style version of this Japanese pancake is served with a special sauce. The modern varieties available are vegetable (kiku and natto), chicken, pork and egg seafood and modern (meat and noodles), and they range in price from \$6.25 to \$8.25. The new Modern Okonomiyaki Osaka style is thick and satisfying with yakisoba. Enjoy it with a sake or beer.



Early Bird Special "Sushi"

Early Bird Special is available from 5pm-9pm everyday and it comes with miso soup or salad & sake or tea. "Sushi" includes raw roll yellow tail, blue and salmon nigiri.
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Natori

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88 St. Marks Pl., Unit 1st & 2nd Aves | New York, NY 10003 | TEL: 212-633-3711
5-11:30pm Open 7 Days



Summer Gourmet 2013

Beating the heat is the key to summer dining. Here we introduce restaurants that offer wonderful summer dishes that are appetizing even in the muggy, sizzling weather while also cooling down your body heat and boosting your energy.

(Featured Restaurants)

Chai Thai Kitchen / Hatsuana Park / Asuka / enju / Hide-Chan Ramen / Prime & Beyond New York / Sobakoh / Wasan

Best Bowls of Spicy Ramen

Spicy ramen gives more than enough energy to fight the summer heat. Here we select the 6 best spicy ramen to conquer the sweltering weather.

(Featured Restaurants)

Hide-Chan Ramen / Ippudo NY / Ramen Misoya / Ramen Yebisu / Tabata / Zen 6

The Rise of the NJ Food Scene

New Jersey has established unique dining cultures, and they are growing even more. Chopsticks NY features restaurants that lead the New Jersey food scene.

(Featured Restaurants)

Gammeeok / Hanayama Ramen / Higo Batten Ramen / Honshu Lounge / Kaname Japanese Restaurant / Ramen Setagaya

Let's Eat the Season

Japanese-Style Tomato Salsa with Silken Tofu

Listings

Japanese Restaurant

Asian Restaurant

Grocery & Sake

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RESTAURANT DATA

300 W 34th St.
6th Fl. 3rd & 6th Ave.
New York, NY 10011
Tel: 212 677-8855
www.asukasushi.com
Sun-Thurs 11 am-11:30 pm
Fri & Sat 11 am-Midnight



Located in Chelsea, **Asuka** is celebrating their second anniversary this July. The Japanese fusion restaurant holds high standards online and in reviews for their food and service. This summer be sure to try their special appetizer: *Three-way Sashimi* which you can enjoy with a variety of flavors on one plate; Tuna, yellowtail and salmon sashimi are each arranged with Asuka's original sauce and toppings particularly crafted for complementing each fish flavor, tuna with black truffle, sauce and garnet and black tobiko for example. During Happy Hour from 5-9 pm you can order any drink (selected cocktails, beer or hot sake) and get the second glass free.

ENNUJU

JAPANESE HOME COOKING WITH A NY TWIST



RESTAURANT DATA

210 E. 12th St., 2nd
Brooklyn 5 St Ave
New York, NY 10003
Tel: 348.308.7004
www.ennuju.com
Mon-Fri 11:30 am-10 pm
Sat & Sun 12-10 pm



11-year old award-winning Japanese dining restaurant **ennuju** is now offering *Haru Udon* (2015), a refreshing dish to cool down in the summer heat. Inspired by traditional "haru gyo", a cold meat soup, *ennuju's* summer dish features cold udon made with meat, bonito broth and grilled salmon fillet off the bone, and topped with salmon, seaweed, tofu, cucumber, radish and carrots. Light, cool and satisfying and with thick, chewy udon noodles, *Haru Udon* can be enjoyed even when you lose your appetite and can only boost your energy. The restaurant's daily special menus are updated on the owner's blog.

HIDE-CHAN RAMEN

COLD AND APPETIZING, ULTIMATE SUMMER DISH



RESTAURANT DATA

210 E. 12th St., 2nd Fl.
3rd Ave. 12th St.
New York, NY 10003
Tel: 212 677-8855
www.hide-cha.com
Lunch Mon-Sat 11:30 am-4:30 pm
Sun 12-4 pm
Dinner Mon-Wed 4:30 pm-10 pm
Thurs & Fri 4:30 pm-11 pm
Sat 4:30 pm-Sun 6-10 pm



Hailing from Japan, **Hide-Chan Ramen** opened up in New York in 2010, becoming a popular Midtown lunchtime spot. Now their limited summer menu *Penke Baku* (2015) is sure to replenish your appetite during the heat wave. Hide-Chan's original dipping sauce has a rich aroma from bonito-bite dashi and a distinctive vinegar flavor, making it refreshing and more appealing. Topped with large portions of homemade roast pork and soft-boiled egg, enjoy slurping up their original noodles (served at 1/5 times the usual amount). You can choose from 6 options of toppings.

PRIME & BEYOND NEW YORK

AMERICAN STEAKHOUSE WITH A KOREAN TWIST



RESTAURANT DATA

30 E. 10th St.
2nd, 3rd & 4th Ave
New York, NY 10003
Tel: 212 625-0233
www.primeandbeyond.com
Lunch Wed-Sat 12-2:45 pm
Dinner Sun 5-11 pm Mon-Sat
Tue 5-10 pm Wed-Sat 5-11 pm



First established in 2003 in Fort Lee, NJ, **Prime & Beyond** is a Korean steakhouse serving hand-selected USDA certified Prime grade meats. With a Korean barbecue and more, you are guaranteed the finest quality of meat, specially aged in Korea. Offering various selections of dry aged steaks like porterhouse and T-bone steaks, as well as well-aged cuts such as ribeye and filet mignon, all meats are cut fresh for every order. American meats get an added Asian flare, accompanied by Korean favorites like Kimchi Bulgogae, Skillet Beefed, Spicy Pork, Penke Skewers, Carb Cake and King Oyster Medallions.

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- Hampan clams
- TSUYU

PREPARATION

1. Cut the ingredients into easy-to-eat sizes and grill on a net over an open fire
2. Pour TSUYU over the grilled ingredients. Spread the sauce with a brush for an even flavor

WHAT WE ARE?

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GOMOKU YAKI-UDON



INGREDIENTS (serves 4)

- 4 servings of udon
0.5 lb sliced pork
Pork marinade:
☐ 1 tsp Kikkoman soy sauce
☐ 1 tsp cooking sake
☐ small amount of grated ginger juice

- ☐ 8 tbsp Kikkoman Hontsuyu
☐ Cut vegetables: 2 cabbage leaves
☐ 1 carrot, 1 green pepper, 4 shiitake mushrooms
☐ salt and pepper
☐ Aonori to garnish
☐ Dashi oil for cooking

INSTRUCTIONS

Marinate the pork before cooking. Heat a skillet with oil and stir fry the pork and add vegetables; season with salt and pepper and a bit acidic. Then add oil and stir fry the udon until the oil is evenly coated and combine 2 and pour hontsuyu over evenly. Transfer to a dish and sprinkle aonori on top.

BEEF 101: DEMYSTIFYING BEEF JARGON



The summer is a great time for grilling, so it's important to know about different kinds of meat. *Kobe beef* or *wagyu*? Aged or non-aged? Barbecue or steak? These are questions most of us have when ordering at a restaurant or buying meat to prepare at home. A relatively new term—*washugyu*—has entered the vocabulary of the meat world to confuse us further. How can meat lovers keep the terminology straight? To find out, I sat down with Kevin Lee of Prime and Beyond in the East Village for a little Beef 101.

What Are Kobe Beef, Wagyu, and Washugyu?

We've been told that Kobe beef is the world's best. The cattle are pampered with massages and beer to create succulent marbled beef. But it's misleading to see Kobe beef on menus in New York. "People think of all Japanese beef as Kobe beef, but it's not," says Kevin Lee, a Korean American who first opened Prime and Beyond in 2003 with his brother "D the Butcher," at a gourmet butcher shop in Fort Lee, NJ. "Kobe beef has to come from Kobe City," explains Lee. "The terminology we have to use is, if it's born and raised in America, it has to be called 'Kobe-style beef' or 'American wagyu.'"

Literally meaning "Japanese cow," *wagyu* encompasses the breeds of cattle that are born and raised in Japan. American *wagyu* comes from breeding Japanese cattle with Angus cattle in the United States. *Washugyu* is a brand name for the crossbreeding of American Black Angus with Kobe beef cattle and Japanese black *wagyu* by the Dragon-based company Super Prime Beef.

The Mystery Behind Aged Beef versus Non-Aged Beef

We understand the terminology, let's learn about processing. Non-aged beef has never been frozen, so it's considered "fresh." Dry-aged beef is hung to dry one to two weeks after slaughter, which tenderizes the meat and gives it a stronger flavor. Wet-aged meat is placed in a vacuum-sealed bag for a shorter period of time than dry-aged to keep in the moisture. "In my point of view,

the meat has to be aged," says Lee, who ages all of his meat as promised in a humidity- and temperature-controlled room.

Do You Want a Steak or Barbecue?

T-bone, Porterhouse, NY strip, ribeye, and flat iron are all types of steak, and Americans love to grill them. In the U.S., barbecue is the act of cooking steak and other meats, fish, and vegetables on a grill. The type of sauces and style of grilling varies from region to region, as it does in different cultures around the world. Lee defines barbecue as "marinated meat that you put on the grill," referring to the Asian style of grilling thinly sliced meat, typically *kal bi*, and organs for a few minutes rather than smoking a pig for several hours.

The possibilities for preparing meat are endless. Enjoy grilling this season!

—Reported by Susan Menaker

Prime & Beyond
504 10th St., 3rd & 4th Aves.
New York, NY 10003
Tel. 212-685-0023
www.primeandbeyond.com



Kevin Lee of Prime and Beyond in the East Village explains the process of aging beef, which he does in his humidity- and temperature-controlled room.



A cut of dry-aged beef. The washing (result of the cutting) gives the beef its flavor.

Thinly sliced beef will be marinated and used for grilling in Korean and Japanese style BBQ.



BEST BOWLS OF SPICY RAMEN

Stimulating your inner body circulation and arousing your appetite, spicy foods are perfect for fighting the summer heat. Already an energizing dish by itself, when ramen teams up with spices, it becomes an invincible food that helps you beat the heat. Here we select the 6 best spicy ramen in town. Slurp to your power!

RED DRAGON

\$15

HIDE-CHAN RAMEN



RESTAURANT DATA

210 E. 57th St., 2nd Fl., 2nd Floor, New York, NY 10022
Tel: 212-683-6800
www.hid-cha.com
Lunch: Mon-Fri 11:30 am-4:30 pm, Sat 12-4 pm
Dinner: Mon-Fri 4:30-10 pm, Thu & Fri 4:30 pm-4 am, Sat 4-11 pm, Sun 4-10 pm



Heat profile: Togarashi (Japanese chili pepper) and original spiciness bring the fire to this dish. Choose from two levels of heat. Regular, which uses 3 grams of togarashi powder, or Very Spicy, which uses 8 grams of togarashi powder. It's as spicy as to make you sweat like you just finished a workout. Krip, Santa, seafood dishes look and rich may add up the depth to the spicy soup and we'll surely make you addicted. They are made it even spicier upon request. **Features:** Hot clings to the perfectly paired thick, curly noodles, which are house-made and offered in 4 levels of firmness: soft, medium, firm and very firm. The menu is available only from June through September.

SCRATCH TANTAN MEN

\$17

IPPIDO NY



RESTAURANT DATA

85 1st Ave., 2nd Fl., 2nd Floor, New York, NY 10002
Tel: 212-360-3000
www.ippidony.com
Mon-Fri: 11 am-2:10 pm, 5:15-10 pm, Fri 5:15-11 pm, Sat 12-10 pm, Sun 12-10 pm



Heat profile: Togarashi is kneaded into the dough of the thin, straight, hand-rolled noodles, developed solely for this dish, to make the final product with spicy and meat elements. With every bite, the heat gradually spreads in your mouth, controlled by togarashi layer, chili and 80. Lloyd Phillips, Scratch Tantan Men will only be available from July. **Features:** Rich, tender and aromatic both combined with togarashi mustard, broiled seaweed and perfectly fish sauce with a signature oiliness. The various spices are added for the perfect flavor. First taste the soup, enjoy the texture and spiciness of the noodles, and finally mix all the ingredients together and savor as a whole.

TOM YUM MISO HIYASHI RAMEN \$10

RAMEN MISOYA



RESTAURANT DATA

125 Zhonghua St. 7th Fl. 2A
St. Marks Pl.
New York, NY 10003
Mon-Sat 12 pm-12 am
Sun 12 pm-11 pm



Heat profile: Spicy like Thai-style heat from the Tom Yum paste, which is blended with Japanese elements created from miso, seaweed, tarako (boiled bonito), chicken bones and vegetable broth. **Features:** The lamington adds a refreshing cream to the cold ramen and thick, curly noodles perfectly soak up the soup. Topped with house-simmered ground pork, heaps of crispy shredded lettuce, cucumber, tomato, large shrimp and lime, it can be enjoyed just like a salad. The heat and a touch of citrus flavor are refreshing. This 2013 Michelin Guide Recommended ramen house offers Chopsticks NY readers a true miso flavored egg until July 31.

SPICY ABURA-SOBA \$5

RAMEN YERISU



RESTAURANT DATA

125 W. 28th St., on 6th Ave. 5A
Brooklyn, NY 11211
TEL: 718.262.7464
www.ramenyerisu.com
Lunch: Mon-Fri 12-4 pm
Dinner: Sun-Thu 5-11 pm
Fri & Sat 5 pm-11 pm



Heat profile: This unique soup-less ramen gets its heat from their homemade spicy oil that is used as sauce. The oil absorbs all the aromatic and spicy components from sencha flowers, togarashi (Japanese chili pepper), kochugan (Korean hot bean paste), togarashi (Korean hot bean paste), garlic and several spices. **Features:** Ramen YERISU developed their original custom-made noodles two years ago. Medium thick, curly noodles are chewy and maintain a wheat aroma. Rated for only 150 meals a day, toppings include seaweed, boiled egg, pork, bamboo shoots and green onions, simple enough to not interfere with the flavor of the noodles and spicy oil.

LAVA MEN \$11

TARABA



RESTAURANT DATA

100 9th Ave.
Box 358 5-10th Sts.
New York, NY 10018
TEL: 212.266.9258
Sun-Sat 12 pm-11 pm



Heat profile: Delicate yet powerful spiciness comes from red chili peppers. As you slurp the heat attacks your nose and spreads throughout your mouth at the same time and the impact lingers until you swallow it. The combination of rich, smooth, velvety soup and the heat is simply irresistible. A touch of honey-flavor is hidden behind the overpowering red hot soup. **Features:** Medium thick curly noodles catch the spicy soup well and distribute the heat evenly in your mouth. Topped with carefully rich soft-boiled egg, crisp bean sprouts, shredded seaweed, standard Japanese red chili pepper and your choice of chicken or pork.

TAN TAN 6 \$10.75

ZEN 6



RESTAURANT DATA

329 E. 6th St.
Box 1st & 2nd Ave.
New York, NY 10003
TEL: 646.429.8471
Mon-Sun 11:30 am-11 pm



Heat profile: This spicy soup with red chili pepper and hearty "slackers" (agari meat, spicy) topping made with ground meat, miso paste and red chili pepper, comes in layers of spiciness and umami. In Zen 6's signature ramen. **Features:** This ramen highlights meticulously crafted, medium thick straight noodles and soup combining chicken and tonkotsu broths to get just the right richness. Fried garlic and house-made misu (fermented garlic oil) add extra body and richness to the spicy soup and conventional tan tan meat meat style, while an abundance of fresh vegetables balances out the layered flavors. Zen 6 also offers Cold Spicy ZEN 6 Ramen.

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*Yours truly restaurant, local and no endorsement with and named stars on the map are this page.

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JERSEY CITY



GAMMEEOK

KOREAN MAP Fort Lee 1



RESTAURANT DATA

600 Main St.
1st Fl. (at Jav. St.)
Fort Lee, NJ 07024
Tel: 201-942-1333
www.gammeeok.com
Mon-Sun 7 days a week



Open since 2007, **Gammeeok** has been serving healthy Korean food in Fort Lee, NJ since 1992. With famous made fresh daily free after a rich variety of authentic Korean dishes from their signature Seolleongtang to popular Bibimbab, to congee, summer bento, they recommend Gamgyeong. This traditional hot pot dish features whole chicken and glutinous rice in rich chicken added with ginseng and medicinal herbs, perfect for boosting up your stamina in the summer heat. **Gamgyeong** is a refreshing cold dish alternative. Special noodles made with kelp, chicken breast dressed with spicy red chili in a tangy and beef to soothe your summer heat.

Hanayama Ramen

JAPANESE MAP Cliffside Park 2



RESTAURANT DATA

100 Madison Ave.
3rd Fl. (between Rt. 6
Greenmount Ave.)
Cliffside Park, NJ 07010
Tel: 201-867-0533
www.hanayama.com
Sat-Sun 11:30 am-3 pm



Cliffside Park's Japanese restaurant, **Hanayama** has become a ramen joint called **Hanayama Ramen**. On weekends for lunch only offering a special ramen cold dish found anywhere else in NJ or NJ, it is a must to try their original Spicykara Ramen. Rich and creamy, this special tonkotsu pork bone soup, the thickness of the soup is created by simmering pork bones and vegetables such as cabbage and kelp for over a day and is packed full of collagen. Extra firm noodles as thin as vermicelli get perfectly coated by the rich broth with every bite. Savor their marinated egg with special sauce as well. Not to sure to recognize its uniqueness after just one special!

Higo Batten Ramen

JAPANESE MAP Fort Lee 3



RESTAURANT DATA

3024 Center Ave.
3rd Fl. (between Rt. 6
Greenmount Ave.)
Fort Lee, NJ 07024
Tel: 201-942-1333
Mon-Sun 11:30 am-10 pm



Since 2001, **Higo Batten Ramen** has not only served up delicious ramen, but also a large selection of dishes from rice bowls to carry-out daily specials. By their signature **Batten Ramen**, tonkotsu soup made by simmering pork ribs, hock, neck and shoulder for two days, poured with custom-made hot noodles. Another recommended tonkotsu ramen is the **Spicy Chashu**, which gets its heat from a spicy sauce made specially for the soup and dried tonkotsu prepared by top. Toppings include sautéed pork, squid, cabbage, onions, bean sprouts, fresh mushrooms and snow peas. Don't forget to get a side of their pork gyozo, which are hand-rolled one by one.

Honshu Lounge

JAPANESE MAP Jersey City 4



RESTAURANT DATA

31 Montgomery St.
3rd Fl. (between Rt. 6
Greenmount Ave.)
Jersey City, NJ 07302
Tel: 201-854-0533
www.honshulounge.com
Mon-Fri 12:30 pm-10 pm
Sat & Sun 5-10 pm



Open since 2005 in the heart of Jersey City, **Honshu Lounge** specializes in contemporary Japanese dishes at affordable prices. Proudly serving a wide selection of sushi and creative Japanese cuisine, using fresh ingredients stocked daily. **Honshu** also offers a comfortable and inviting ambience, paired with unparalleled service. Recommended: the **Chirashi** (Shawarma) featuring fish like tuna, mackerel, and anchovy, with extra house-made miso, and sea urchin. Every day, fish comes directly from local fishermen in Elizabeth, NJ to be enjoyed right on your plate. **Honshu Lounge** offers a 10% discount for Chopsticks NJ members.

Kaname Japanese Restaurant

JAPANESE MAP Cliffside Park 5



RESTAURANT DEER

200 Highland Ave.
Deer, New Jersey 07003
Cliffside Park NJ 07015
Tel: 201-968-8888
Lunch: Tue-Fri 10:30 am
Dinner: Tue-Sun 5:00-10:30 pm



For over 25 years, **Brewery Japanese Restaurant** has provided a wide range of authentic Japanese dishes to suit everyone's needs. Their seasonal appetizers are must-try. Among them, *Asahi Oyaki* with Hingu Shrimp is our favorite wall-to-wall in this time of the year. Other summer appetizers like *Asahi*, *Soyaboy* and *Chik Shrimp* and *Lee Soft Shell* *Tanpopo* are recommended. From hot pot dishes to signature *chawan* (steaming stews served on a hot stone plate), you'll never run out of delicious menu options to try. Recommended in their *Fall Japan Special* is chef's selection of *sushi* and *sashimi*, including thick cut, high salt sashimi to satisfy your appetite.

Ramen Setagaya

JAPANESE MAP Fort Lee 8



RESTAURANT DATA

313 Main St., 2nd Floor
Hills Rd. & Center Ave. |
Fort Lee NJ 07024
Tel: 201-985-0758
www.ramenmagazine.com
Mon-Sun 11:30 am-10:30 pm
Fr & Sat 11:30 am-10:30 pm



Founded by Tsukasa Miyajima, Japan's iconic ramen chef, **Ramen Setagaya** has now become NY's favorite ramen house and their Fort Lee location authorized by ramen Setagaya. Perfect for the hot weather is the *Myojo-Chiku* with their *chicken* curly noodles which sit in a sweet and sour soy sauce flavored with sesame. An original recipe sauce created by Mr. Miyajima himself. Toppings include spicy homemade *chicken* pork, freshly shredded *onion*, cucumber, and egg sprinkled with sesame and served with spicy mustard. They also offer daily specials where *fried* to eat *donuts* like *pork* buns and *gyoza* are offered at discounted prices.

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TRUE WORLD FOODS TAKES FRESH TO ANOTHER LEVEL WITH LIVE FISH

It's hard to imagine that only a couple of decades ago, Americans could not even fish on the idea of eating raw fish. Today is a stark contrast to those days, where a new generation of Americans are practically growing up on sushi, and with it, the demands for even fresher fish are growing, too. True World Foods, one of the major distributors of seafood based in New Jersey, has seen it all happen from the beginning. As it grew with the Japanese food boom that started here in the 80s, it also became the company that allowed New Yorkers to become so gourmet. In a rare opportunity, we were given a tour inside the distribution center to see what it takes to deliver live fish that we so casually consume today.

"It's not easy to do what we do," says Fish Specialist, Mr. Tadeno Kitaraka, who took us to the fish department which was lined with tank after tank of living fish and crustaceans such as fluke, blowfish, stonefish, mantis shrimp, eel, blackfish, porgy, abalone, king crab and lobster to name a few. Most fish here are caught locally, and every tank is catered to a specific kind of fish as they all have different requirements for temperature, sodium concentration, water freshness, amount of oxygen, etc. "Keeping them alive is not cheap," he says. Typically, distributors in the U.S. handle fish that have already been killed, but TWF takes on this costly challenge because they see the value of delivering live fish. "When it comes to fish, there is no doubt that the fresher, the better. We Japanese have known this for centuries, but America is only catching up. Some fish here we deliver live, some we kill right before delivery. You can't get much fresher than that, and places that can afford it don't mind paying a few dollars more, because the difference is worth it," he explains.

In dealing with seafood, safety is another factor TWF takes seriously. "It's all about biosecurity," he says. They only deal with reliable fishermen who are HACCP approved. In addition, they have in-house safety rules that have higher standards than anywhere else, preventing them from delivering bad quality fish.

"Many of us do not know we are facing a true threat of food scarcity as the world develops," Mr. Kitaraka says. "A cow can produce one offspring while fish can lay thousands of eggs. Fish are a much more sustainable food source, and that's another importance we like to stress as we try to spread the value of fresh fish to America."



"Fresher fish is healthier for you," says Mr. Kitaraka, because healthier is worth time to grow.



Each tank is specifically catered to a particular kind of fish. Temperature controls are one of the most important factors as a slight change can alter the pH balance jeopardizing the life of the fish.



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Japanese Restaurant Guide

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200 Broadway (at 19th St.)
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288 Broadway (bet. 7th & 8th St.)
212-353-4519

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625 Amsterdam Ave. (bet. 86th & 87th St.)
212-529-5626

Upper West **Ichibu Restaurant**
507 W. 18th St. (at Columbus & Hudson St.)
212-242-1234

Upper West **Jin Ramen***
200 Broadway (at 17th St.)
212-553-1234

Upper West **Kitane**
540 Amsterdam Ave. (bet. 71st & 72nd St.)
212-763-8339

Upper West **Kuwano**
865 Amsterdam Ave. (bet. 11th & 12th St.)
212-280-6389

Upper West **Kenzo Sushi**
600 W. 21st St. (Columbus & Amsterdam Ave.)
212-562-6228

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253 Upper St. (Broadway & Gramercy Ave.)
212-544-8882

Upper West **Masa Organic Cafe**
680 Amsterdam Ave. (bet. 54th & 55th St.)
212-353-1133

Upper West **Mats**
Dan Matsu Co. 69 Columbia St.
212-453-6858

Upper West **Matsuo**
680 Broadway Ave. (bet. 14th & 15th St.)
212-453-7882

Upper West **Mitsuyo Kantenbun**
432 Amsterdam Ave. (bet. 10th & 11th St.)
212-553-6552

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600 W. 17th St. (Broadway & 17th St.)
212-553-2121

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Upper East

Upper East **Aku Sushi**
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212-763-1234

Upper East **East Japanese Restaurant***
364 E. 86th St. (bet. 1st & 2nd Ave.)
212-553-1234

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212-453-1234

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1010 1st Ave. (bet. 10th & 11th St.)
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402 E. 75th St. (bet. 1st & 2nd Ave.)
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1110 1st Ave. (bet. 10th & 11th St.)
212-763-1234

Upper East **Sushi Sake**
1010 1st Ave. (bet. 10th & 11th St.)
212-763-1234

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Excellent Sampling	371-1111 (Lizette) 1/13-14/14-2/14	\$15	1/13
Golden Unicorn*	360-226-7639 (S. van Pelt) 1/13-14/14-2/14	\$20	1/13
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Orestal Garden	400-811-2211 (Joni Stewart & Corrie) 1/13-14/14-2/14	\$25	1/13
Pong on Mars	425-363-8111	\$15	1/13
Shanghai Cosmos*	371-1111 (Lizette) 1/13-14/14-2/14	\$25	1/13
East Manor	360-226-7639 (S. van Pelt) 1/13-14/14-2/14	\$20	1/13
Henderson Yak Restaurant	425-363-8111	\$15	1/13

NOTES

DT <i>Shower</i> <i>Shower</i>	Shower	
9:00 AM - 10:00 AM (Sat. 2005-10-Aug)		\$20 
9:30-10:00 AM		
DT <i>Shower</i> <i>Shower</i>	Shower	
9:30 AM - 10:00 AM (Sat. 2005-10-Aug)		\$40 
9:30-10:00 AM		
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9:30 AM - 10:00 AM (Sat. 2005-10-Aug)		\$40 
9:30-10:00 AM		

LAN DAT 2019 2020 21st (Sat) 5:45-6:45 Sat \$15 L	LANCASH 2019 2020 21st (Sat) 5:45-6:45 Sat \$40 L	Mye Dong Suk 2019 2020 21st (Sat) 5:45-6:45 Sat \$20 L	Kang Seil 2019 2020 21st (Sat) 5:45-6:45 Sat \$20 L	Kimnang House* 2019 2020 21st (Sat) 5:45-6:45 Sat \$15 L	KOREA-BELL 2019 2020 21st (Sat) 5:45-6:45 Sat \$40 L	Kum Gung Seon* 2019 2020 21st (Sat) 5:45-6:45 Sat \$20 L	Kueng Baeknam 2019 2020 21st (Sat) 5:45-6:45 Sat \$15 L	Mohingwot* 2019 2020 21st (Sat) 5:45-6:45 Sat \$20 L	Seoul Garden 2019 2020 21st (Sat) 5:45-6:45 Sat \$20 L	Stella 2019 2020 21st (Sat) 5:45-6:45 Sat \$20 L	Go Hye 2019 2020 21st (Sat) 5:45-6:45 Sat \$20 L	Seo Chan 2019 2020 21st (Sat) 5:45-6:45 Sat \$20 L	Ohk Seungh 2019 2020 21st (Sat) 5:45-6:45 Sat \$20 L	Kim 2019 2020 21st (Sat) 5:45-6:45 Sat \$20 L	Duksh* 2019 2020 21st (Sat) 5:45-6:45 Sat \$20 L
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Kravis House	
262 Central Ave., White Plains, NY 10608 914-924-0254	\$28 L
R. M. Murphy	
480 Main Street, Fort Salis, NJ 07024 201-269-1222	\$11 L
Pine Station	
180 Grand Ave., Wallingford Park, NJ 07093 201-947-0200	\$11 L
Cornwall's	
421 Fairview St., Rockaway, NJ 07866 201-983-0100	\$28 L

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9429 So. Hwy. 91 (at Hwy. 5 & 100th St.) 214.375.4246	214 L
Levi's Grill	Spice
4038 So. Hwy. 91 (79th St.) 214.364.5431	\$20 L \$12
China 101	Wang Fung
10048 So. Hwy. 91 (at Hwy. 5 & 100th St.) 214.364.5431	\$32 L
Mountain View	Academy Thai
3205 Ave. C (at Hwy. 200 & 400 St.) 214.363.3331	215 L
Wu & Wai	Szechuan House
9429 So. Hwy. 91 (at Hwy. 5 & 100th St.) 214.364.5431	214 L
Wu & Wai	Szechuan
9429 So. Hwy. 91 (at Hwy. 5 & 100th St.) 214.364.5431	\$25 L
Wu & Wai	Chin Town Kitchen
422 W. Ave. 10 (at Hwy. 200 & 400 St.) 214.364.5431	\$20 L
Wu & Wai	Chinatown Thai
422 W. Ave. 10 (at Hwy. 200 & 400 St.) 214.364.5431	\$20 L
Wu & Wai	Free-Road Thai-12
422 W. Ave. 10 (at Hwy. 200 & 400 St.) 214.364.5431	\$20 L
Wu & Wai	Panang Thai*
422 W. Ave. 10 (at Hwy. 200 & 400 St.) 214.364.5431	\$25 L
Wu & Wai	Q2 Thai
422 W. Ave. 10 (at Hwy. 200 & 400 St.) 214.364.5431	215 L
Wu & Wai	Room Service Malaya
422 W. Ave. 10 (at Hwy. 200 & 400 St.) 214.364.5431	\$25 L
Wu & Wai	Thai Palace
422 W. Ave. 10 (at Hwy. 200 & 400 St.) 214.364.5431	215 L
Wu & Wai	Thai Select
422 W. Ave. 10 (at Hwy. 200 & 400 St.) 214.364.5431	212 L
Wu & Wai	via Bar & Restaurant
422 W. Ave. 10 (at Hwy. 200 & 400 St.) 214.364.5431	\$25 L
Wu & Wai	Yuen Yuen 2*
422 W. Ave. 10 (at Hwy. 200 & 400 St.) 214.364.5431	\$15 L
Wu & Wai	Yuen Yuen Bangkok*
422 W. Ave. 10 (at Hwy. 200 & 400 St.) 214.364.5431	\$15 L
Wu & Wai	Yuen Yuen Sea*
422 W. Ave. 10 (at Hwy. 200 & 400 St.) 214.364.5431	\$20 L
Wu & Wai	USAG
422 W. Ave. 10 (at Hwy. 200 & 400 St.) 214.364.5431	\$25 L
Wu & Wai	Wang Thai Restaurant*
422 W. Ave. 10 (at Hwy. 200 & 400 St.) 214.364.5431	\$15 L
Wu & Wai	Yunnan Thai Kitchen
422 W. Ave. 10 (at Hwy. 200 & 400 St.) 214.364.5431	\$15 L

[illegible]

Green	Peep	
173 Essex St. (bet. Thompson & 1st Ave.)	231-264-2257	\$25 L
Brooklyn	Chai Thai Kitchen*	
134 E. 4th St. (bet. Berry St.)	718-651-2479	\$15 L
Brooklyn	Peyueta Thailand	
220 Bergen Ave. (Close to Atlantic Ave. bus stop)	718-357-6445	\$20 L
Brooklyn	SEA	
141 E. 10th St. (bet. Berry St.)	718-364-6752	\$20 L
Brooklyn	Sai Thai	
224 Fulton Ave. (bet. N. 5th & N. 6th St.)	718-253-5528	\$20 L
Long Island	Phua Restaurant	
25 Manor St. (bet. Bedford & N.Y. 119)	516-729-0271	\$25 L
New York City	Alvord's Thai Homestead*	
684 Commerce Ave. (off E. 4th St. bet. 52 St.)	212-674-2259	\$15 L

VIETNAMESE

Manhattan	Asia Grill	
117 W. 3rd Ave. (bet. 5th & 6th St.)	212-462-6733	\$20 L
Manhattan	Vermont	
1402 2nd Ave. (bet. 79th & 80th St.)	212-264-6759	\$20 L
Midtown East	Le Colonial	
540 E. 57th St. (bet. 2nd & 3rd Ave. bus stop)	212-352-8925	\$25 L
Manhattan	PHUO & SHABU*	
230 W. 104th St. (bet. 103rd & 105th St.)	212-252-6438	\$20 L
Manhattan	HU House House*	
75 Greenwich Ave. (bet. 10th & 11th St.)	212-464-8535	\$20 L
Manhattan	Saigon Market	
30 Greenwich St. (bet. 11th & 12th St.)	212-633-3821	\$20 L
Lower Manhattan	Nhu Young	
81 Baxter St. (bet. Nassau & Canal St.)	212-693-6666	\$20 L
Lower Manhattan	Phuc Restaurant*	
111 Market St. (bet. Nassau & Canal St.)	212-693-2271	\$20 L
Lower Manhattan	Phuc Restaurant*	
213 Grand St. (bet. Broadway & 1st St.)	212-693-3821	\$20 L
Manhattan	Viet Cafe	
260 Greenwich St. (bet. 10th & 11th St.)	212-421-6134	\$20 L
Manhattan	Wicky's Viet	
31 E. 4th St. (bet. New & Canal St.)	212-633-8738	\$20 L

OTHER

Upper West	Asia Xue	
715 Riverside Dr. (bet. 179th & 180th St.)	212-696-6639	\$20 L
Upper West	Asiam	
46 Chateaufort Ave. (bet. 180th & 181st St.)	212-696-6639	\$20 L
Upper West	BE Fusion	
1612 2nd Ave. (bet. 180th & 181st St.)	212-284-6733	\$20 L

Upper East	Amber*	
1480 3rd Ave. (bet. 128th & 129th St.)	212-633-6366	\$20 L
Upper East	Golden	
1436 3rd Ave. (bet. 127th & 128th St.)	212-633-6476	\$20 L
Manhattan	Chai Nibon Szechuan & Grill	
300 W. 58th St. (bet. 5th & 6th Ave.)	212-233-6807	\$20 L
Manhattan	Flare NJ	
400 W. 100th St. (bet. 99th & 101st St.)	212-352-7552	\$20 L
Manhattan	100% Fine Restaurant	
1000 1st Ave. (bet. 5th & 6th St.)	212-694-6097	\$20 L
Manhattan	Fusha Asian Cuisine	
1000 1st Ave. (bet. 5th & 6th St.)	212-694-6073	\$20 L
Manhattan	Hiroshi Japanese Pavilion	
580 3rd Ave. (bet. 28th & 29th St.)	212-671-5269	\$20 L
Manhattan	Jazz at Bikini	
7th Ave. (bet. 1st & 2nd St.)	212-693-7123	\$20 L
Manhattan	Rice on Lexington Ave	
115 Lexington Ave. (bet. 27th & 28th St.)	212-693-6460	\$20 L
Manhattan	On Asian Eatery	
30 W. 14th St. (bet. 5th & 6th St.)	212-525-5173	\$20 L
Manhattan	Sushi	
54 West 57th St. (bet. 5th & 6th Ave.)	212-252-6880	\$20 L
Manhattan	Thai Asian	
117 W. 100th St. (bet. 99th & 101st St.)	212-633-6367	\$20 L
Manhattan	Golden	
410 W. 4th St. (bet. 10th & 11th St.)	212-693-6742	\$20 L
Manhattan	Fresh Asian	
100 3rd Ave. (bet. 10th & 11th St.)	212-252-6389	\$20 L
Manhattan	Phuc & Beyond New York	
301 E. 100th St. (bet. 2nd & 3rd Ave.)	212-694-6323	\$20 L
Manhattan	Shrimp	
247 E. 100th St. (bet. 2nd & 3rd Ave.)	212-491-1006	\$20 L
Lower Manhattan	Rice*	
201 Broadway (bet. Nassau & Canal St.)	212-693-6135	\$20 L
Lower Manhattan	Yoshi	
230 W. 11th St. (bet. 10th & 11th St.)	212-693-6389	\$20 L
Manhattan	Blue Ribbon Brooklyn	
730 5th Ave. (bet. 4th & 5th St.)	212-694-6364	\$20 L
Manhattan	Purple Yum	
114 Greenwich Ave. (bet. 10th & 11th St.)	212-693-6789	\$20 L
Manhattan	Rice	
81 3rd Ave. (bet. 1st & 2nd St.)	212-671-5895	\$20 L
Manhattan	TORU	
200 Greenwich Ave. (bet. 10th & 11th St.)	212-671-5895	\$20 L
Manhattan	AGORA Restaurant	
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Let's Eat the Season ~ Tomato ~

Summer is the season for tomatoes, and you can find juicy, sun-ripened tomatoes everywhere during this time. Tomatoes are most flavorful and at their highest nutritional level during summer. Misako-sensei takes advantage of this in her refreshing appetizer that you will crave even during the heat of summer. Japanese-Style Tomato Salsa with Silken Tofu highlights the sweet

ness and sweetness of a ripe tomato with a kick of ginger, the umami of soy sauce, and the nutty aroma of sesame oil. The salsa also consists of bits of cucumber and scallions, creating a beautiful harmony with the meltingly soft tofu in your mouth. Red, green, and white colors also remind us of sunny summer.



Japanese-Style Tomato Salsa
with Silken Tofu

Pick-up Ingredient: Sesame Oil

Sesame oil is commonly used in Asian cuisines. There are several methods of making sesame oil, which affects the final product's flavor, aroma, texture, and color. In Japan, the most common type is obtained by pressing roasted sesame seeds. It's very aromatic but does not overwhelm the other ingredients' flavors. Japanese people use sesame oil for stir-frying, deep-frying, and seasoning at the end of the cooking process.



(INGREDIENTS) (Serves 4)

- 1/4 cup silken tofu
- 1 cup chopped fresh tomato
- 2 tbsp finely chopped scallions
- 1 Persian cucumber, diced finely
- 1 tbsp grated ginger
- 1 tbsp soy sauce
- 1/2 tsp black pepper
- 2 tbsp sesame oil

(DIRECTIONS)

1. Put all ingredients except tofu in a bowl and mix well. For best results, let sit for 20 minutes in fridge.
2. Cut tofu into four pieces and place on individual plates (or bowls).
3. Top tofu with salsa and serve.



TIPS This salsa can be used on top of grilled fish, steaks, and even on some meat dishes. The first mention of this twist on your regular salsa is a great way to enjoy these sun-kissed tomatoes in season!



MISAKO TATTA

Japanese cooking instructor and cookbook author Misako Tatta teaches Japanese cooking. Her many recipes, delicious and healthy home-style cooking using seasonal and local ingredients. Website: japanesecooking.com Cookbook: japanesecooking.com

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201-866-2103		
Millennium Asian Market		
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Junya of
Tokuyama Salon

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Heartfelt Highlights to Satisfy Customers

Beauty Interview: Junrya of Tokuryena Salon

How did you become a stylist and what is your specialty?

I went to hair styling school in New York, and I started out at a luxury Manhattan salon. There I began as an assistant and worked my way up to colorist. My specialty is highlights, and they vary from natural colors to more gorgeous ones. I can create a wide range of shades, including the ombre (two-toned look) which has been popular among my customers.

What is particular do you aim for in your work as a stylist?

I am careful to make sure that I'm having a two-way conversation with the client. Through talking and listening to each other, we create an image together. I want clients to understand both the aesthetic and technical aspects of my services, and leave feeling satisfied. For this purpose, I pour my heart into styling

each client.

What are your own personal beauty tips?

I am a faithful user of the John Masters line of products, which we offer at the salon. They are organic so you can feel comfortable using them, to the extent that I use Lip Color on my two-year-old daughter. I'm also conscious of trying to eat a balanced diet in consideration of my health.

Do you have any advice for readers regarding summer hair care?

Hair treatment is important to maintain its good condition, and I would recommend carrying out weekly treatments at home, as well as when you visit the salon. Once hair becomes dry this effect will accelerate so it is best to nip it in the bud with treatment to prevent further damage.



Highlights can be used to make hair look lighter and brighter and they are lots of fun, but the hair then full coloring would be.



The interior is elegantly designed. Dark walls, baroque style wallpaper and Scandinavian-style furniture come together in perfect harmony.

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ザンキデスカ

"GENKI DESU KA"

[meaning] How are you? what up?

[slogan] The phrase is often used after "konnichiwa" meaning "hello. If you like to be a little more polite, put konomi gyoza in before the phrase like "O gyoza desu ka."

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Beauty Guide

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Lower Midtown	Correa Beauty Center	
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Chelsea	Spa Castle	
100 W 26th St, 3rd Fl, New York	212-463-0333	\$20
Chelsea	este de chanel	
100 W 26th St, 3rd Fl, New York	212-463-0333	\$20
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Health Guide

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Midtown West: Guido Saito Shiatsu

 Guido Saito is a 2nd degree black belt in 10 years of experience. He has been practicing shiatsu for over 20 years. He is a member of the American Shiatsu Association and the International Association of Shiatsu Therapists. He is also a member of the New York State Association of Shiatsu Therapists.

Midtown West: Osaka Health Spa
 370 4th Ave (at 14th St) (M-F)
 212-697-4252

Midtown West: Senko Shiatsu Tokyo
 360 5th Ave (at 14th St) (M-F)
 212-697-4252

Midtown East: Okie-in Center

 The Okie-in Center is a leading provider of shiatsu therapy in New York City. We offer a variety of shiatsu services for individuals and groups. Our therapists are highly trained and experienced. We also offer shiatsu for athletes and those with chronic pain.

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Midtown East: Anna NY LLC
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 212-697-4252

Midtown East: On Medical Center

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Midtown East: Healed Perry Wellness Spa
 220 6th Ave (at 14th St) (M-F)
 212-697-4252

Midtown East: Kneadings Inc.
 211 10th Ave (at 14th St) (M-F)
 212-697-4252

Midtown East: Crevin's Japan
 211 10th Ave (at 14th St) (M-F)
 212-697-4252

Midtown East: Kneadings Inc.
 211 10th Ave (at 14th St) (M-F)
 212-697-4252

Midtown East: Healed Perry Wellness Spa
 220 6th Ave (at 14th St) (M-F)
 212-697-4252

Midtown East: Kneadings Inc.
 211 10th Ave (at 14th St) (M-F)
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ACUPUNCTURE

Midtown East: Nihon Medical Clinic
 211 10th Ave (at 14th St) (M-F)
 212-697-4252

Midtown East: Vital Balance Healing Center
 211 10th Ave (at 14th St) (M-F)
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Midtown East: Yamauchi Acupuncture

 Yamauchi Acupuncture is a leading provider of acupuncture therapy in New York City. We offer a variety of acupuncture services for individuals and groups. Our therapists are highly trained and experienced. We also offer acupuncture for athletes and those with chronic pain.

Midtown East: Acupuncture Center
 211 10th Ave (at 14th St) (M-F)
 212-697-4252

Midtown East: Amy Nature Center
 211 10th Ave (at 14th St) (M-F)
 212-697-4252

Midtown East: Love & Compassion
 211 10th Ave (at 14th St) (M-F)
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Midtown East: Sakai Natural Health
 211 10th Ave (at 14th St) (M-F)
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Midtown East: Mushin Acupuncture
 211 10th Ave (at 14th St) (M-F)
 212-697-4252

Midtown East: Chen Gu
 211 10th Ave (at 14th St) (M-F)
 212-697-4252

Midtown East: Kinross Acupuncture
 211 10th Ave (at 14th St) (M-F)
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Midtown East: Dr. Hong
 211 10th Ave (at 14th St) (M-F)
 212-697-4252

DOCTOR

Upper East: Charles K. Levinger
 211 10th Ave (at 14th St) (M-F)
 212-697-4252

Midtown West: Anissa Medical Health Care
 211 10th Ave (at 14th St) (M-F)
 212-697-4252

Midtown West: Nihon Medical Clinic
 211 10th Ave (at 14th St) (M-F)
 212-697-4252

Midtown West: Dental Services

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 211 10th Ave (at 14th St) (M-F)
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New Jersey: Japanese Women's Center
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 212-697-4252

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 212-697-4252

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 212-697-4252

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MONO-logue

"Mono" means "thing," "object," or "product" in Japanese, but it also implies that the thing has quality. In this corner, we introduce "mono" that characterize Japan's spirit of constant quality improvement.

Vol. 33 - MONO of the month

MIKIMOTO PEARLS

The name Mikimoto is synonymous with the world's best pearls. This international pearl powerhouse began with the dream of its founder, Kōkichi Mikimoto, to "adorn the necks of all women around the world with pearls." This year the company celebrates its 120th anniversary, but its story goes back to when Mikimoto was growing up in the Japanese coastal town of Toba.

Toba was a location with optimal conditions for oysters, and as a child Mikimoto would watch the female divers in nearby Ise plunging into the sea in search for pearls. He later went to Tokyo and saw the high prices being paid for pearls there, and Mikimoto's entrepreneurial mind began working. He sought to invent pearls and market them to the world, and he conducted extensive research on oysters and the pearl cultivation process for many years.

After many failures Mikimoto's experimenting finally paid off in 1893, when he succeeded in creating the world's first cultured pearl. Mikimoto opened his first store in Ginza in 1898, and he went on to have stores in London, Paris and other big cities. His pearls made an appearance at the 1908 New York World's Fair, where he constructed a small-scale Liberty Bell out of 12,260 pearls, including its crack from black pearls!

The high standards that Mikimoto established for his company still live on today. In the pursuit of only the most pure and perfect pearls, only the top 5% of the annual harvest is sized and the rest discarded. In fact, all pearls accepted by Mikimoto must meet the grading standard created by the brand. Pearls' quality and value are determined by the five essential characteristics of luster, surface perfection, color, shape and size. Mi-

kimoto jewelry is identifiable by its trademark: either the outline of an oyster or the brand name engraved on all jewelry.

The color of the inside of an oyster's shell is what determines the pearl's ultimate color. The most popular pearl type is the Akoya, whose colors can be white, cream and pink. Black South Sea cultured pearls have rich, dark colors that are close to grey, silver and peacock. White South Sea cultured pearls have a satiny luster with shapes ranging from round, oval or teardrop to free-form baroque. Starting at 8 mm in size, the cream of South Sea cultured pearls can be as large as 15 mm.

Mikimoto designers set out to create classic pieces that are both beautiful and unique. They are designed to transcend trends and time, with an elegance that can be enjoyed over the years. Throughout history, many important people have appreciated this high quality, among them Marilyn Monroe who married a Mikimoto necklace from Joe DiMaggio during their honeymoon in Japan. In commemoration of the company's 120th anniversary, Mikimoto introduces "Regular," the exquisite new collection of cultured pearl jewelry inspired by unique treasured pieces from the archives. Also, in celebration of the jubilee, three specially designed 120 pearl strand necklaces that embody Mikimoto's tradition and dedication to quality.



Elegant and graceful, a strand of Mikimoto pearls has endlessly inspired women worldwide. Using only the top 5% harvested Akoya pearls selected with the highest quality standard, the Mikimoto pearl embodies perfection.



Grander of Akoya cultured pearls and founder of Mikimoto Co. Ltd. Kōkichi Mikimoto was not only an oyster scientist but also quite an entrepreneur who spread the cultured pearl business to the world. His passion for the love of pearl jewelry led to creating special designs that highlight their beauty.



Even with time, the design philosophy of Mikimoto jewelry remains the same: the style always inspires the splendor of the pearls.

MIKIMOTO (America) Co., Ltd.

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Journal of Internal Medicine 255: 391–397



School Guide

The following is a list of schools where you can learn Japanese culture:

- Copies available at www.chapstickny.com
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LANGUAGE

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501 Broadway Ave. (at Amsterdam Ave.)
212-691-4222

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943-99-5575

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212-691-4222 www.japaneseclubjny.com

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201 W 30th St. 10th Fl. 10th Ave.
212-691-4222

Midtown East One Language Institute, Inc.
801 Lexington Ave. 10th Fl. 10th Ave.
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201 W 30th St. 10th Fl. 10th Ave.
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Koreatown ERJ USA Culture Class
201 W 30th St. 10th Fl. 10th Ave.
212-691-4222

Midtown East ARC Language Exchange
201 W 30th St. 10th Fl. 10th Ave.
212-691-4222

Chelsea Teen*
201 W 30th St. 10th Fl. 10th Ave.
212-691-4222

East Village NYENDA
201 W 30th St. 10th Fl. 10th Ave.
212-691-4222

Midtown East Japanese Language
201 W 30th St. 10th Fl. 10th Ave.
212-691-4222

Midtown East Long Island Japanese
201 W 30th St. 10th Fl. 10th Ave.
212-691-4222

Midtown East Go! With Go! Language
201 W 30th St. 10th Fl. 10th Ave.
212-691-4222

Midtown East Koro Academy of New York
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201 W 30th St. 10th Fl. 10th Ave.
212-691-4222

Westchester WCC/Confusing Life*
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212-691-4222

Midtown East Japanese Language
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212-691-4222

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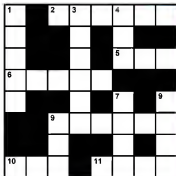
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Japanese CROSSWORD

Across

2. Summer outdoor festivals in Japan often culminate with ____ (fireworks)
 5. Tomorrow in Japanese
 6. Earth is part of the solar system within the ____ (galaxy)
 9. Summer nights ____ (festive) amuse people's eyes
 10. With a clear, noodle-like shape, TOKORO ____ is a cold refreshing summer food that the Japanese cannot live without
 11. Bird in Japanese

Down

1. Though available all year, round ____ (eel) is consumed most during the hot summer in Japan and it's believed to boost energy
 3. A famous market featuring this summer flower takes place in downtown Tokyo in July
 4. The Milky Way is called ____ NG GAWA in Japan
 7. Target in Japanese
 8. The symbolic mountain that was recently incorporated in a World Heritage Site
 9. Neck in Japanese



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Explore Japan and China with Luxury Cruises

Imagine yourself relaxing, enjoying all the activities, events and entertainment you could desire, savoring different, delicious cuisine every night, being pampered, people catering to your every need – sometimes, without your even having to say a word – traveling to and exploring exotic foreign countries around the world, and doing it all without ever having to leave your home.

Contrary to what you might think, this is not a dream; it is the standard experience on any one of the Crystal Cruises worldwide cruises. Crystal Cruises is in the business of creating and delivering the luxury experience. While aboard the luxury ship, travelers are never at a loss for what to do and how to spend their time. Travelers can choose among casinos, swimming pools, movie theaters, specialty restaurants or lectures, wine-tastings or entertainment acts. The dining menu changes nightly so you will satisfy not only your stomach but also your palate. An identifying feature of the Crystal Cruise ships is that all residential rooms have windows overlooking the water. So, if you are so inclined, you could even stay in and enjoy the spectacular view and top-notch room service.

As the ship travels around the world and docks in various parts, travelers are also able to disembark and enjoy any number of Crystal Adventures Shore Excursions, led by local guide experts to experience anything

from the local cuisine, to popular shopping, to World Heritage and other historical sites. As a special benefit of Crystal Cruises, travelers bypass the often long lines at tourist sites around the world to gain entry.

Among Crystal Cruises' many worldwide tours, there are carefully planned cruises throughout Asia, including the "Skyscrapers and Shoguns" cruise to China and Japan, scheduled for April 18/24, 2014. This particular cruise enables travelers to visit the Forbidden City, Tiananmen Square, ride on a redshaw through Beijing's narrow streets, take a walk on the Great Wall and visit the Temple of Heaven. Then, you would experience where history and modernity meet in the city of Shanghai before crossing on to Japan and visiting Nagasaki, the first Japanese port open to the outside, staying overnight in Osaka, from where you can visit sacred Kyoto and Nara, stopping at the home of Mt. Fuji in Shizuoka and concluding your cruise with an overnight stay in Tokyo, where you can fine timelessly traditions alongside vibrant skyscrapers.

For those interested in exploring China in more detail, the preceding leg of the cruise called "Pearls of China" covers the Chinese coast from Hong Kong, through Xiamen, Shanghai and ending in Beijing, where the Skyscrapers and Shoguns tour begins.

"SKYSCRAPERS AND SHOGUNS" DESTINATIONS

Beijing

The capital city with a rich history is a political center of China and here to cultural treasures. Experience the architecture of the Ming Dynasty at the Forbidden City and Tiananmen Square and walk the impressive construction of The Great Wall.

Shanghai

China's most populated city. Shanghai is the center of economic resurgence, reflected in the skyline of towering skyscrapers and brightly lit commercial high-rises. A lively port in the past, Shanghai opened the city to foreign influence as shown by art deco style European buildings lining the city's waterfront promenade.

Dalian

This large, clean, modern city on the Yellow Sea has a significant history of being used by foreign powers for its ports. Enjoy scenic beaches, delicious seafood and travelers celebrating high fashion and the lotus flower.

Nagasaki

Having flourished during a period of national isolation as Japan's sole access to the West, it continues to be influenced by Asian and technologies of other cultures. In addition to the reconstructed Peace Park, most sea attractions blending modern and modern influences include Glover Museum and Japan's oldest gather style church.

Osaka

Historically the commercial center of Japan. Providing superb restaurants, delicious theater and a collection of impressive temples and modern castles. Osaka is the second largest metropolitan area in Japan.

Shizuoka

As the prequel to Kyoto, Shizuoka, it is home to the most recognizable symbol of Japanese scenic beauty Mt. Fuji. Shizuoka with a beautiful natural environment and recognized for green tea production, woodcrafts and traditional bamboo crafts. Shizuoka is a paradise for shoppers and nature lovers alike.

Tokyo

The capital of Japan. Tokyo is a complex blend of East and West, from the timeless beauty of the Meiji Shrine and the Imperial Palace to the upscale Ginza district, fashion houses in Harajuku and towering steel skyscrapers.

Crystal Cruises

www.crystalcruises.com

Endeavor International

www.japanforu.com

Tel: 1-800-432-5147

cruises@endeavor.com



① The Skyscrapers and Shoguns tour is designed to visit locations where people can enjoy rich traditions and contemporary developments.

② Mid-size luxury ship "Symphony" joins the Skyscrapers and Shoguns tour. With over 500 trained staff members aboard the ship, the staff travels with an unapologetic anywhere else and with so many people present to anticipate your every need, attendees do not even necessary to make requests; assistance is on the way before you even ask.

③ Six local collaboration restaurant with NBSU offers exquisite sushi plates and modern Japanese cuisine aboard the Symphony.

Katana International offers Chirashi NY readers who make a cruise reservation a 10% discount.

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SKYSCRAPERS & SHOGUNS
BEIJING → TOKYO



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JAPAN P O P QUIZ

Which family name is most common in Japan?
(as of 2012)

- Tanaka
- Watanabe
- Sato
- Suzuki

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Crafting Sake with Flower Kobo Yeast

AMABUKI SHUZO CO., LTD.



Although quite new to the U.S. market, the sake from Amabuki Shuzo has been enjoyed in Japan for centuries. The brewery's foundation dates back to 300 years ago in the fertile Sagami plain, located in the Western part of Kyushu Island. They are also blessed with great underground water originating from the Sefun Mountains, which is optimal for brewing sake with a soft, mild taste profile. The warm climate contributes to the production of flavorful sake. But they are not just dependent on the local produce and bound by industry traditions, rather they are quite av-

thrustic about using ingredients from other areas and trying new techniques.

See good example of their challenging spirit is reflected in their sake series, which uses flower kobo yeast. Finding and introducing flower kobo yeast is relatively new in the sake brewing history and Amabuki Shuzo is one of the pioneers of making use of this type of kobo. The brewery has tried a number of different kinds, and currently they employ 5 kinds of flower kobos to obtain a variety of characteristics such as aromatic, flavorful, crisp and refreshing.

Five sakes from Amabuki's flower kobo series are available in the U.S. Made with sunflower kobo, *Jaume Gape Himeyoko Kobo Muro* is a dry and refreshing sake that goes very well with vegetables. Its sharp aftertaste is perfect as a summer drink. *Jaume Gape Ichigo Kobo Noma* highlights strawberry kobo's fruitiness. Wonderful with dishes using olive oil such as carpaccio and Caprese, it naturally fits the Western palate. *Yametha Jaume Omachi* boasts a full body and sharp aftertaste coming from the traditional "yema-ai" brewing method and maki-gold kobo's reserved aroma. *Ginsakura* made use of the kobo of pink flower and has an impressive rose color from red rice. *Dangyo Yamada-dake* is made from the highest grade sake rice, Yamada-dake, and other flower kobo. Fragrant, with a rich rice flavor it is ideal as an aperitif.

It is almost a year since Amabuki's sake was introduced to the U.S., but the flavors reminiscent of flowers have already created a buzz. Crafted with a unique concept, Amabuki's flower kobo sakes have something irresistible for wine lovers.



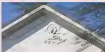
Amabuki Shuzo Co., Ltd.

3504 Higashi Miyazaki-cho, Gino

JAPAN 810-0711

www.amabukishuzo.co.jp (Japanese only) / www.amabuki.com

3 things you should know about AMABUKI SHUZO



Amabuki Shuzo stands tradition and culture handed down for centuries. Over 300-year old wooden brewing cellars are still in use when Amabuki's flower kobo. The cells are a legend for a kind of "flower" kind of brewing performed by a skilled distiller with hands symbolizing the image of Amabuki, ensuring superb brewing from harvest.

In order to pull out the features of naturally obtained flower kobo, they brew sake naturally (no chemical). By adopting they are one of the producers praised frequently and are fully used to improve the quality.



Koji, an important step in brewing sake, not only adds flavor, it can be made differently. However, Amabuki Shuzo is particular about making koji using a traditional method, giving a human touch to the flavor.

Entertainment Event / Leisure

Exhibition

Through June 26 FREE

"Magic Gardens: Night Photographs from the East Village Community Gardens" by George Hersey

Museum Projects

Japanese-American photographer George Hersey will be exhibiting images from his "Magic Gardens: Night Photographs from the East Village Community Gardens" series at Museum Projects. Consistently beautiful to shooting only after dark, Hersey's images uses ambient light and exposures ranging from 4 to 20 minutes while sometimes showing a low-light or bokeh light as an area within the frame to create strangely rendered photographs that would normally be invisible to the naked eye. Gallery hours are limited to 5-8 pm on Friday and 4-6 pm on Saturday and Sunday.

Location: 151 E. 20 St. (bet. 1st Ave. and 2nd Ave.)

New York, NY 10003 / TEL: 157-642-0769

www.projects.moma.org/Lobby151@gmail.com

June 25-July 9, July 18-27 FREE

Selected Interiors from Every Show 1 & 2

Creative Gallery

Creative's Eastern Gallery holds an annual summer and winter International Exhibition, and this year's selected artists include many Japanese artists: Shiro Kawasaka and Shigeharu Irie for Group Show 1, June 25-July 9 and Kazuo Yamada, Shiro Kawasaka, Yoko Yamada, Kenichi Yamada, Shiro Irie, Shiro Oishi, Shiro Miyasaka, Mikiko Taka, Hiroyuki Uchida, Takao Kamei, Koki Yamashita, Takao Kawasaka, Shiro Oishi, Yoko Yamada, Takao Kamei and Mikiko Irie for Group Show 2, July 18-27.

Location: 308-324 W. 20th St. (bet. 10th & 11th Ave.)

New York, NY 10011

TEL: 212-624-4641 / **www.creativegallery.com**

Through July 29

"Birds in the Art of Japan" Exhibition

The Metropolitan Museum of Art

The Metropolitan Museum of Art is presenting "Birds in the Art of Japan" featuring approximately 150 works in various media from traditional times to the present. Highlights include a unique, early seventeenth-century pair of ink-painted screens showing a flock of 150 birds in flight, and a set of four enormous paintings of birds of prey by the seventeenth-century artist Kawanabe Kyozai, each over nine feet high. Displays of paintings are juxtaposed with examples of modern and contemporary textiles, ceramics, lacquerware, and bamboo art.

Location: 1000 5th Ave.

New York, NY 10028

TEL: 212-288-7700 / **www.metmuseum.org**

Performance

July 8-12

Theater Performance "Shiro-Bae"

Lincoln Center Festival

Director Simon McBurney and his British theater troupe Complicité, with the Saragosa Public Theater, return to Lincoln Center Festival with a mesmerizing work of theater inspired by provocative writings of one of the finest modern writers in Japanese literature: Junichiro Tanizaki. The tale elegantly reconstructs a love story between a blind musician and her servant lover in 19th-century Japan. Under McBurney's direction, the Japanese cast puppetry and dazzling lighting and projection produce an extraordinary theatrical performance that beautifully combines the deeper aspects of love and all of its associated

Location: New Theater

Boxing and 6th St., New York, NY 10019

TEL: 212-625-6600 / **http://lcf.org**

Lecture/Forum/ Film/Festival

June 29 - July 18

New York Asian Film Festival 2013

Sabuwu Cinema

The New York Asian Film Festival (NYAFF) is North America's leading festival of popular Asian cinema featuring films that range from romantic comedies to eventful martial arts. Co-presented by The Film Society of Lincoln Center and in association with Japan Society, NYAFF 2013 is a line-up promising to be better than ever with 3 World Premieres, 4 U.S. premieres and 10 more films making their New York City debuts. This year's highlights include Takashi Miike's return to horror with *Gross of the Red* and the U.S. premiere of Takashi Toyooka's *Pin Fish* about a cute young girl leader who takes from the prize after a cat wreck on an isolated island. For more information on ticket availability and scheduled show times, please visit www.sabuwucinema.com or The Film Society of Lincoln Center website.

Location: Miller South Theater

365 W. 42nd St.

New York, NY 10019

TEL: 212-625-5267 / **www.filmsofny.com**

Japan Society

333 E. 4th St. (bet. 1st & 2nd Ave.)

New York, NY 10003

TEL: 212-625-4333 / **www.japansociety.org**

July 11-21

JAPANN CUTS 2013: The New York Festival of Contemporary Japanese Cinema

Japan Society

JAPANN CUTS is a platform for contemporary Japanese cinema, showing the diversity and vitality of one of the most exciting world cinema. Drawing from refined, high-concept art house films to popular and groundbreaking movies. Now in its seventh consecutive year, JAPANN CUTS is taking place from July 11 to 21 and downstairs with the New York Asian Film Festival (June 25-July 13) which co-presents 12 films from July 15-16. Highlights include the much-awaited samurai blockbuster *Kurosawa Kurosawa: The Story of the Samurai* by Akira Kurosawa, *My Sister* without cast, *Japan's Capital* with legendary actor Tatsuya Nakadai, and the North American premiere of *San Sato* 20 years in the making, underground science-fiction

complete the *Red Film*

Journal of Interpersonal Violence 26(12) 2281-2297
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10.1177/0886260511419811
jiv.sagepub.com

August 13, 18

The Blue Exorcist: The Movie U.S. Theatrical Release
Available at America

The August 1998 release will be treated in the U.S. debut of *Blue Velvet: The Movie* at Big Screen in Manhattan. *Blue Velvet: The Movie* follows the *Director's* *Take One* and the rest of *The Tenth* as they deliver the *The Cross Academy* from a mysterious death scene around the world. The entire *Blue Velvet: The Movie* movie cost will represent their role in the original story providing a new experience for both fans who have enjoyed the *Blue Velvet: The Movie* series or who are just being introduced to *Blue Velvet: The Movie* who attend the screenings will also receive an exclusive *Blue Velvet: The Movie* poster while watching the film.

Location: 739 E. 19th St. (bet 2nd & 3rd Aves.) New York, NY 10003
Tel: (212) 465-4543

<http://www.theglobe.com>
www.bbc.com

Event

Index 11

5th Annual Esling Championship World Series Finale Get Set Burrell!



Go!Go!Caryl! qualifying rounds for the 5th Annual Eating Championship were held at each location during May and June and the World Series Finals will take place at JORDI on July 8 at 5 pm. There will be a pre-event from 4 pm. During the finale players must compete by eating the most candy under 5 minutes 55 seconds. The winner will receive a \$200 gift card and 320 garyl gift certificate. For those hoping to beat the winning combination low, register as an audience member by sending their name to: info@garyl.com or youcan. Don't miss out on watching your fellow Go!Go!Caryl eaters compete for the win.

Inventory buffer

7 W. 42nd St., (bet. 5th & 6th Aves.), 26th Fl.
New York, NY 10018

www.gutenberg.org

July 28-29

Kyushu & Okinawa Part
with some Markings



Midstate Musicoplex in New Jersey will hold an extensive *Epicure & Oktober* Fair, showcasing the southern region's specialty foods and produce. Popular restaurants and confectionery producers will come from Japan to do sweetening, cooking demonstrations. From Atlanta, the master of sweets, Thomas Shoben will present the signature Nougatella Bonbons for the first time in full. Honeysuckle luscious cake-sauce (bauberry) sushi-minted is as regular as it is sweet. Miriam Cross, a Tokyo-confectionery will create special treats for this fair by using Epicure and Okinawa specialty because in type of sweet parental and mango. Always will offer special cream puff with pairing using premium brand chocolate. Armani: Kamayan from Kamayan Protection will bring a sense of danger. (Mangoes with sweet chocolate called "Asian Dream"). Other sweet offerings include banana ice cream and Okinawa doughnuts. On the 31st, Midstate shuttles has from New York will run for free.

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www.intel.com/pressroom



June 30

[Read more: Runways for New York City Pride Day](#)

Immunology 1997, 80, 107–117



Since its opening in the East Village, Ippudo NY has offered nikata style ramen so popular that there is a line out the door daily. To celebrate New York City Pride, Ippudo NY will be offering Rainbow Ramen for one day only. Ippudo NY's hand chef Sushiro Kurose will serve

Robert Marino gently developed this menu, featuring also Gennep's (a smorgasbord of shrimp, beef, pasta, mixed vegetables) tossed noodles topped with poached egg, blueberries, garlic bread slices, two kinds of cherry tomatoes, grilled chicken pork, mixed onions and sprinkled with garlic chips and chili peppers. Satisfy your hunger after watching the parade, with this colorful, innovative lunch menu.

Expiring: 45 4th Ave., Ste. 904 75th St., New York, NY 10023

DOI: 10.1002/anie.200400048
www.interscience.wiley.com

July 23-27

The collected Sales Model of Fragmented

BC International

NYC International will hold a 5-night, exciting sushi festival featuring rotating sushis from the Omakase Brewery at a very unique location: the Lower East Side Yappori. During the event period, all of the 8 brands of Sushisaki sushi available in the U.S. such as Miyako Nipponya, Misuzakura, Misokawa, Daikoku Japan Kiroku, Bozushi Hanaya, Kinoko Umeboshi, Yukioboshi and Shogakukan Kinoko will be served at discounted prices. Customers can enjoy beautifully crafted sushi paired with Yappori's exquisite dishes. Coinciding with the event, Yappori will have *sushisaki* in season from Shizuoka Prefecture, offering traditional *sushisaki* flavor to customers. Those who order Daikoku sushi will receive an *omakase* gift.

Location: 250 Riverside St., West Chester and Suffolk Co.

New York, NY 10022

DOI: 10.1002/for

[illegible]

Happenings

ANA (All Nippon Airways)



All Nippon Airways Co., Ltd. and Okanaka航空公司 Company Co., Ltd. is offering Hokuto IPPUDO Ramen as one of the light meal choices for JANA International First and Business class starting June 1. Hokuto IPPUDO is operated by Okanaka航空公司 Co., Ltd. and already boasts an excellent reputation with ZAGAT New York online Hokuto IPPUDO

as Tel 02071 and 2nd 2012) place into casual restaurants category and its expanding locations in New York. "Fanciest" shops (any casual) centers will be offered on North American routes while "Semi-casual" boutiques (park, beach, hotel) remain will be available on Europe routes. Hotels RPLD's domain is exclusively offered on board ANA.

Tel. 1-800-235-6932 / www.fly-ana.com

Chopsticks NY Exclusive: Free Miso Flavored Egg with an Order of New Japanese Cuisine Mitsugu New York



Recommended by the Michelin Guide for New York City 2013, Mitsugu Mitsugu New York offers 3 types of special-miso ramen. Koma Miso Ramen, Miso Miso Ramen and Shiro Miso Ramen. For the summer season they are serving unique aging, cold ramen. Tam Yusa Miso Hyashi Ramen for 2013. In locations this style soup made from Tam Yusa pork, kama yusa kama pork, pork bone, chicken bone and a variety of herbs and vegetables. Topped with an abundance of aromatic vegetables, house seasoned ground pork, spring and lime, this healthy summer dish will soothe your appetite. Until the end of July Mitsugu is offering free miso flavored egg for those who order Chopsticks NY and order Tam Yusa Miso Hyashi Ramen. Location: 129 2nd Ave, 2nd Fl & 3rd Fl (R)

New York, NY 10002
Tel. 212-475-0825

Summer Special Deal - Body Scrub, Hawaiian Lotion & Wrap

Pinkand SPA

With the skin increasingly exposed to sun damage during the summer season, why not get yourself at Pinkand Body Scrubs, Hawaiian Lotion & Wrap? The 30 minute Body Scrub, Hawaiian Lotion & Wrap is offered at \$80 (reg. \$140). Starting with a body scrub to remove old skin, skin becomes softer and smoother, then a Hawaiian Body Butter is used to heat the skin during the lotion massage, and fresh



off with a body wrap in warm soaked towel. Choose from passionfruit, oil, plum or Hawaiian sugar scrub, which removes roughness and a rarer scabs and skin blemishes. Offer ends July 31. In addition, as a lunch time service promotion from 11am to 2 pm, all other treatments will be offered at 40% off until July 31.

Location: 207 W. 56th St., 2nd Fl. 2nd Ave. 10101
Tel. 646-793-5742
www.pinkandspa.net

Special Treatment! Thai Price

180 Holistic Center

Historic healing and relaxation place. The Holistic Center will be offering Thai packages, to customers can experience the various special treatment services. Customers receiving a 1-hour massage can choose an additional treatment from 7 options (head, shoulder, neck, back, leg, foot, and hand massage). Additional options strengthening massage, use crystals, hand lotion massage, use reflexology and head massage) offered at a trial price of \$35 for 15 minutes. With treatments regularly is offered for \$55, the trial price is valid world to lower and relieve the body.

Location: 27 E. 49th St., 2nd Fl. 2nd Ave. 10017
New York, NY 10017
Tel. 212-699-8200 / www.holistic.com



18% OFF Luxurious Cruise Tours in Asia

Konkato International

Konkato International Travel Consultants Company will be offering a 18% discount for Chopsticks NY readers on their cruise "Skyliners & Shoguns" and "Pearls of China", visiting popular travel spots in both Japan and China. Even those who have traveled to Asia many times can enjoy a whole new experience during this voyage and should take advantage of this discount offer. For more information about the cruise team, check out the article on page 50 of this issue of Chopsticks NY. Location: 190 Avenue of the Americas
New York, NY 10014
Tel. 212-697-5600
www.konkato.com

Japan-America College Exchange Travel Program The Japan Foundation

The Japan Foundation is seeking students that are studying a Japan-related course at U.S. universities or colleges to apply for a grant to help fund a study tour program to Japan. The Japan Foundation will provide travel funds to Japan for undergraduates and one faculty member with the goal of facilitating exchange between Japan and the U.S. Topics are expected to be incorporated into course syllabi and seminars arranged to enrich course contents. Visit Japan Foundation's website for more information about deadlines, requirements, and eligibility. Location: 352 W. 57th St.
New York, NY 10019
Tel. 212-465-1231
www.jpf.org



Annual Sake Tasting & Lecture Japan Society

On May 18, The Japan Society held their annual sake tasting with 13 Japanese breweries participating, from Hokkaido to Sago Prefecture in Kyushu. Sake expert John Gunther gave a lecture on "Gengo-Shu: Its Significance & History." Gengo, sake sake has a light, delicate, yet complex taste with a rich aroma. Mr. Gunther explained about the history and significance of Japanese sake brewing, and the importance of the level of quality. Afterwards, a tasting reception was held with attendees trying more than 30 different kinds of sake and enthusiastically enjoying each unique flavor profile based on the lecture. The crowds of eager American participants reflects the growing popularity of sake

in the U.S.

Location: 333 E. 49th St.
2nd Fl. 2nd Ave. 1
New York, NY 10017
Tel. 212-439-4155
www.japansociety.org



50% OFF Draft Beer & Sake

Sakaboku

Located in the East Village, Sakaboku offers fresh and carefully hand-made sashimi served in a rich flavored broth alongside an impressive array of delicious appetizers, grilled dishes and sushi. Mention Chopsticks NY when you place your order and receive 50% off an draft beer or house sake. Offer ends July 26 and is limited to 2 glasses per person.

Location: 309 E. 56 St., (bet. 3rd & 2nd Aves.), New York, NY 10002
RS: 87.254.2544 / www.sakaboku.com



Complimentary Beer, Sparkling Wine or Plum Sake for Chopsticks NY Readers

Wasen

Aspiring for a "fine sensibility in traditional cooking", Wasen prepares local ingredients with uniquely Japanese cooking methods and delivers dishes that bring something new and unexpected to the traditional palate. During your next dining experience, mention Chopsticks NY and receive a complimentary glass of beer, sparkling wine or sake (household sake). Offer ends July 26.

Location: 106 E. 46 St., (bet. 3rd & 2nd Aves.), New York, NY 10002
RS: 212.777-7678 / www.wasen-ny.com

Special Price offer: Selection Carb Top Kitchennware Central



Kitchennware Central is a local business in Port Lee, NJ that sells quality kitchennware products and small household appliances. Want to throw a summer barbecue or shabu shabu party at home? New Chopsticks NY and

we can reserve a special price on the Induction Carb Top offered at \$195 (Reg. \$199). From everyday life-style needs, Kitchennware Central is committed to offering customers quality products at the lowest prices.

Location: 1422 Lawrence Ave., Port Lee, NJ 07061
RS: 201.495-0033 / www.kitchennwarecentral.com

18% OFF Meals in July

Hosokawa Lounge

Located in the heart of Jersey City, Hosokawa specializes in contemporary Japanese dishes at affordable prices. Offering a wide selection of sushi and creative Japanese cuisine, they always use fresh ingredients. Head Chef, Chopsticks NY reader is mentioning this article will receive a 18% discount. Hosokawa provides an elegant ambience paired with unparalleled service. Don't miss out on sitting at this bar counter and trying their sushi combos.

Location: 37 Montgomery St. 2nd Fl., Jersey City, NJ 07302
RS: 201.224-2578 / www.hosokawalounge.com



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NATORI

NATORI is known for being a traditional Japanese eat-home style restaurant, a reputation they strive to maintain while they endeavor to their stellar customer. Recommended as their atmosphere and Dishes are best, Natori serves a wide variety of dishes. Those who bring a coupon in the NATORI ad on page 6 can get a free Sake-A-Sake (sake with orange sauce) appetizer. NATORI can also take parties and events for up to 25 guests.

Location: 301 W. 46th St., (bet. 3rd & 2nd Aves.)
New York, NY 10019 / RS: 212.252-2911

Karaoke Tournament

Japan 27

This July Japan 27 will hold a Team Karaoke Tournament with a cash prize of \$1000. One team must consist of 5 to 6 members and entry fee is \$180 per group. A free drink (up to \$15 worth) will be given to each member on the day of the event. After the application deadline, matches will be randomly assigned. Matches are held every Sunday from 8-11 pm and there is a variety of benefits for teams that continue to win. Entry fees can be found on the Japan 27 Facebook page. Participants should bring it along with the entry fee to Japan 27. Now accepting applications; deadline extended to June 30. For more information about the tournament, email info@japan27.com or contact Japan 27.

Location: 344 2nd Ave., (bet. 2nd & 3rd Sts.), New York, NY 10001
RS: 212.879-2329 / www.japan27.com



Celebrating 40th Anniversary of Japanese Hospitality

The Kitano New York



The Kitano New York celebrates its 40th anniversary of providing traditional Japanese hospitality and contemporary services. On June 4, they held their anniversary party on a grand scale. More than 100 guests attended including the Japanese General Consul and former NY Yankee great Hideki Matsui. As a regular Kitano New York guest, Mr. Matsui gave a blessing during his speech. As a promoter of the Japanese local business abroad, the Kitano New York has maintained the same

location since its opening in Murray Hill and is still the only Japanese owned luxury hotel in the city. Acquiring the title of "Five star hotel" with 4 diamonds received from the AAA in 1992, the Kitano New York has served elite guests, such as the Japanese imperial family and past prime ministers, as well as famous athletes and celebrities.

From June-August they are offering one of Kitano's 40th Anniversary Special Packages, "Living 40 in Fontaine" for accommodations and conference rooms, so please check the web site for more information.

Location: 44 Park Ave. (at 38th St.)
New York, NY 10016
RS: 212.855-7600
www.kitano-ny.com/Special-Packages

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